

Scratch Cooking Spotlight

Gardiner School



The School Food Service Staff at Gardiner School has completed the Montana School Meals Certificate Training, a professional development program which provided a \$7,500 grant to support the school's nutrition program. Funding was provided by a USDA Team Nutrition grant.

Nicole Lumley, School Food Service Director, and Kate King make an incredible School Nutrition team. These ladies work hard to prepare colorful, fresh meals that students and staff really enjoy.

Highlights of Gardiner's exceptional school meals program:

- **Scratch cooked meals-** The delicious, eye appealing lunches are made from scratch from unprocessed, fresh ingredients. The majority (70% average) of students enjoy hot lunch at school daily.
- **Salad bar-** Gardiner School offers a wide variety of fresh, crunchy, and tasty salad bar options every day to all students grades K-12. Students choose a impressive variety of fruits or vegetables from the salad bar and many return for seconds on the salad bar. YUM!
- **Minimal waste-** Thanks to the delicious options, encouragement to eat what you take, and time allowed during the lunch period, Gardiner students don't throw much out. Very little food waste is created at this school's lunch service.
- **Students are immersed in Farm to School-** In addition to serving local foods in school meals, Nicole and Kate regularly lead hands-on nutrition education activities in the classrooms such as artwork, planting seeds, and science experiments related to seasonal foods featured through the Harvest of the Month program.

Funds from the training program were used to purchase a new oven, repair the dishwasher and disposal, and send staff to the Montana School Nutrition Association Conference.

Way to go, Gardiner School Nutrition Team!



Kate and Nicole with their beautiful salad bar.



From scratch lasagna, fresh fruit and vegetables, whole grain bread, and milk.



Students are encouraged to take what they will eat, resulting in minimal food waste at Gardiner School.



10th grader, Colter Lumley, enjoys school meals daily.

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MONTANA TEAM NUTRITION PROGRAM

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